

# Easy Thanksgiving Recipes

Thanksgiving is a celebration of togetherness, gratitude, and, of course, delicious food. These easy Thanksgiving recipes and tips are designed to help you create a memorable meal.



## Maple-Roasted Acorn Squash

**Why it's great:** A warm, colorful side dish that feels seasonal and special without being too complex to prepare. From the "50 Thanksgiving Side Dishes" list at Love & Lemons: "Roasted with maple syrup, olive oil, herbs ... this acorn squash is a simple, elegant Thanksgiving side dish."

*What you'll need and how:*

- Acorn squash (halved or sliced)
- Maple syrup, olive oil, herbs (like thyme, sage), salt and pepper.
- Roast until tender and caramelized

*Festive tip:* Serve in the shell or bowls; top with a few pecans or dried cranberries for extra holiday flair.

## Sweet Potato Crescent Bites

**Why it's great:** Bite-sized, fun and kid-friendly. *Delish* article says "these little guys are hard to put down!"

*What you'll need and how:*

- Crescent roll dough or puff pastry
- Pecan halves
- Mashed sweet potato filling (seasoned with cinnamon or nutmeg)
- Roll up, bake until golden



*Festive tip:* Serve on a festive platter; you could shape them into "mini turkeys" or use holiday cookie cutters for extra appeal.

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### **Cranberry Whipped Feta Dip**

Why it's great: A quick, modern appetizer that adds a splash of color and seasonal flavor.

*What you'll need and how:*

- Feta and cream cheese (or similar) whipped until smooth
- Top with homemade cranberry sauce (or fresh cranberries), honey, toasted pistachios
- Make ahead and refrigerate, serve with crackers or crudité

*Festive tip:* Use a red & white color scheme (cranberries vs. white dip) which ties into fall/Thanksgiving aesthetics — great for your children's craft/treat content too (e.g., serve with "mini veggie flags" or simple festive garnishes).

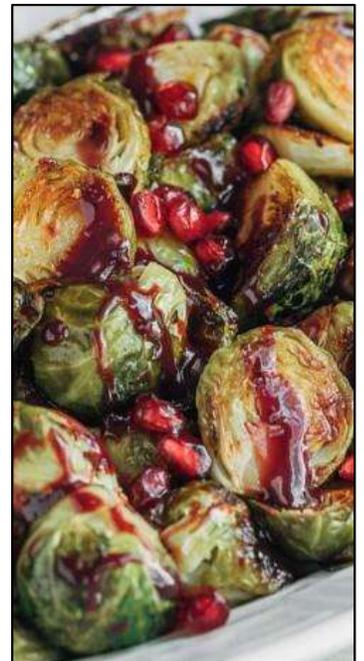
### **Beautiful Brussels Sprouts with Pomegranate**

Why it's great: Adds color, texture, and a bit of sophistication to the table.

*What you'll need and how:*

- Brussels sprouts, halved
- Pomegranate arils
- Toss with olive oil, salt, pepper, maybe a splash of balsamic or maple
- Roast until caramelized; optionally toss with pomegranate arils or dried cranberries for festive pop

*Festive tip:* Use a wide shallow dish and scatter the colorful toppings (like pomegranate seeds) on top — visually striking for photography and your craft/treat themed content.



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